



COLLESI

MAESTRI DEI DISTILLATI

AMARONE GRAPPA

Intense and balanced

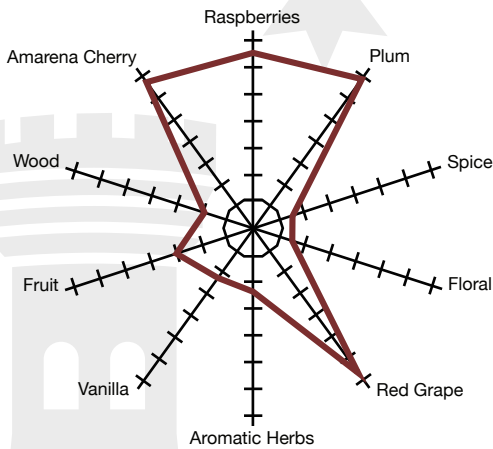
Raw Material

A grappa of excellence, distilled from the fermented pomace of Amarone, a red wine from Veneto obtained from the union of Corvina, Rondinella and Molinara vines. The unaged, unmistakable and precious grappa of this noble wine maintains the extraordinarily harmonious and balanced character that has made it famous all over the world.

Organoleptic Properties

Incredibly clear and immediately generous, it unveils the intense and enveloping aromas of Amarena cherry, raspberry and plum. The final sensation it leaves on the nose is elegant, harmonious and rounded. Smooth and rich in flavor, it's elevated by the high quality of its fresh pomace.

Sensory Profile



Alcohol by volume: **40%**

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: **12/14°**

Available sizes: **700 ML BOTTLE**

Aging: **no**

